

**ABSTRACT of CITATION 8****PRODUCTION OF HOLLOW CAKE****Publication number:** JP62100248**Publication date:** 1987-05-09**Inventor:** KONISHI YOZO; NAGATA TAKAYUKI**Applicant:** EZAKI GLICO CO**Classification:****- international:** A23G3/34; A23G3/00; A23G3/34; A23G3/00; (IPC1-7):  
A23G3/00**- European:****Application number:** JP19850238989 19851024**Priority number(s):** JP19850238989 19851024

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**Abstract of JP62100248**

**PURPOSE:** To obtain a hollow cake having low oil-content and free from powdery feeling, by gelatinizing cereal flour used as a main raw material in the presence of water or adding water to gelatinized flour, kneading the mixture and rolling, forming, baking and frying the kneaded product.

**CONSTITUTION:** One or more kinds of cereal flour such as wheat flour, corn flour, etc., are used as a main raw material. The material is mixed with water and gelatinized or water is added to gelatinized flour. The obtained kneaded mixture is rolled, formed, baked and fried to obtain the objective hollow cake.

**EFFECT:** The wall thickness of the hollow cake can be adjusted by the baking or frying condition.

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